

# ROGUE

## CHRISTMAS MENU

available 22nd november - 31st december

£45 for two courses - £50 for three courses

### STARTERS

#### HAND-DIVED BARRA SCALLOPS

shaved fennel - spiced orange purée - winter greens

#### ROAST BUTTERNUT SQUASH SOUP

with nutmeg crème fraîche

#### AGED BEEF CARPACCIO

blue cheese - candied walnut - pickled shallot - rocket

#### FORAGED MUSHROOM PATÉ

heirloom tomato & golden raisin chutney - toasted brioche (vg)

### MAINS

#### GIGHA HALIBUT

buttered kale - confit potato - shetland mussels - bouillabaisse sauce

#### FORAGED MUSHROOM

sea greens & winter truffle risotto (vg)

#### TURKEY CROWN

beef dripping roast potatoes - honey roast parsnips & chantenay carrots - gravy

#### GOATS CHEESE & RED ONION MARMALADE PARCEL

roast baby potatoes - honey roast parsnips & chantenay carrots

#### BONE-IN 55 DAY AGED SIRLOIN (SUPPLEMENT £10)

hand cut beef dripping chips - whisky & peppercorn sauce

### DESSERTS

#### SALTED CARAMEL SEMIFREDDO

roasted hazelnut praline - brûléed banana

#### DARK FOREST CHEESECAKE

with mulled berry compote (vg)

#### I.J. MELLIS CHEESE SELECTION

buttermilk crackers, heirloom tomato & golden raisin chutney, honey

#### LUVIANS ICE CREAM SELECTION



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